



USDA - DAIRY

**MEAT AND POULTRY
EQUIPMENT PROGRAM**

ACCEPTED EQUIPMENT LIST

MARCH 2003

FORWARD

The Dairy Grading Branch, Meat and Poultry Equipment Review Section conducts design reviews according to consensus standards established by the NSF/3-A Joint Committee on Food Processing Equipment and the procedures in the *USDA Guidelines for the Evaluation and Certification of the Sanitary Design and Fabrication of Meat and Poultry Processing Equipment*.

The equipment included in this listing has been rated acceptable for compliance with the criteria set forth in the following standard:

ANSI/NSF/3-A 14159-1-2000: *Hygiene Requirements for the Design of Meat and Poultry Processing Equipment*

For copies of the standard:

Techstreet
310 Miller Avenue
Ann Arbor, MI 48103

Phone: 1-800-699-9277

Website: <http://www.techstreet.com>

It is Dairy Grading Branch policy to fully support the standards developed by the NSF/3-A Joint Committee on Food Processing Equipment and to encourage equipment manufacturers, distributors, meat and poultry product processing plants, and other users to participate fully in the development and application of the standards. This equipment listing is not intended to include all equipment which complies with the standards; only that equipment which has been evaluated and found to comply by the Dairy Grading Branch. Equipment not listed may comply with the standards and be certified by other organizations.

Equipment reviews and acceptances by the USDA Dairy Grading Branch, Meat and Poultry Equipment Review Section, are separate and apart from any other USDA review or inspection process.

These reviews are not intended as a USDA endorsement of the equipments' ability to function according to advertized statements or manufacturers claims of performance. The review is for the sanitary design, fabrication and cleanability features only.

Additional information on the procedures for obtaining an equipment evaluation may be obtained from the *USDA Guidelines for the Evaluation and Certification of the Sanitary Design and Fabrication of Meat and Poultry Processing Equipment* at [http://www.ams.usda.gov/dairy/M P guidelines 03 2001.pdf](http://www.ams.usda.gov/dairy/M_P_guidelines_03_2001.pdf) .

USDA/AMS ACCEPTED MEAT AND POULTRY EQUIPMENT LIST

Belting, Conveyor

Charles Walker
Walker House, John Escritt Road

MODEL:
See Comments

CLEANING REQUIREMENTS:

Bingley BD16 2SU,

COMMENT: TT162 White; TT162 Blue, TT122, T131/U;
AM Plus TT162 White, AM Plus TT162 Blue;
AM Plus TT122; and AM Plus T131/U
USDA Symbol display authorized, with prior
approval, for advertizing.

UK

TELEPHONE: **FAX:**

WEBSITE:
www.charleswalker.co.uk

USDA/AMS ACCEPTED

MEAT AND POULTRY EQUIPMENT LIST

Belting, Solid, Conveyor

Superior Belting
6 Andrews Street

MODEL:
MVG Series, LF-1, LF-2, & LF-3

CLEANING REQUIREMENTS:
Manual Cleaning

Greenville, SC 29601
USA

COMMENT:

TELEPHONE: 6369288345
FAX: 6364472305

WEBSITE:
www.superiorbelt.com

Superior Belting
6 Andrews Street

MODEL:
MVG-2RB

CLEANING REQUIREMENTS:
Manual Cleaning

Greenville, SC 29601
USA

COMMENT: USDA Symbol display authorized, with prior approval, for advertising.

TELEPHONE: 6369288345
FAX: 6364472305

WEBSITE:
www.superiorbelt.com

Superior Belting
6 Andrews Street

MODEL:
See Comment

CLEANING REQUIREMENTS:
Manual Cleaning

Greenville, SC 29601

COMMENT: Model Numbers:

BET Series, WET Series, Clear 55 Series, EZ-Track Series, MVP Series, SD Series, Super Orange, and Super Blue

USA

TELEPHONE: 6369288345
FAX: 6364472305

WEBSITE:
www.superiorbelt.com

USDA/AMS ACCEPTED

MEAT AND POULTRY EQUIPMENT LIST

Habasit
305 Satellite Boulevard

MODEL:
See Comments

CLEANING REQUIREMENTS:
Manual Cleaning

Suwanee, GA 30024

COMMENT: FNB-6EV+H15, FNB-12EVCQ+H15, and
CNB5EVWW
USDA Symbol display authorized, with prior
approval, for advertizing.

TELEPHONE: **FAX:**
6782883548

WEBSITE:
www.habasitusa.com

Shingle Belting
420 Drew Court

MODEL:
See Below

CLEANING REQUIREMENTS:
Manual Cleaning

King of Prussia, PA 19406

COMMENT: Polyflex Type 20S, 30S, and 40S Tan,
Polyflex Type 20S, 30S, and 40S Blue, and
Polyflex Type 20H, 30H, and 40 H.

USA

TELEPHONE: **FAX:**
6108255500 6108250315

WEBSITE:
www.shinglebelting.com

USDA/AMS ACCEPTED MEAT AND POULTRY EQUIPMENT LIST

Board, Cutting

West Lake Plastic Technologies
West Lenni Road
P.O. Box 55 19052-0055
Linni, PA 19052

MODEL:

CLEANING REQUIREMENTS:

Manual Cleaning

COMMENT: USDA Symbol display authorized, with prior approval, for advertising.

USA

TELEPHONE:

8009991700

FAX:

6104591084

WEBSITE:

www.westlakeplastics.com

USDA/AMS ACCEPTED MEAT AND POULTRY EQUIPMENT LIST

Chiller - Continuous Rotary

Praxair, Inc.
7000 High Grove Boulevard

MODEL:
JE-U9** and JE-I9**

CLEANING REQUIREMENTS:
Manual Cleaning

Burr Ridge, IL 605217595
USA

COMMENT: **in Model designation refers to drum capacity

TELEPHONE: 6303204209
FAX: 6303204516

WEBSITE:
www.praxair.com

USDA/AMS ACCEPTED MEAT AND POULTRY EQUIPMENT LIST

Coating, Metal

Armoloy of Illinois
118 Simonds Avenue

MODEL:
See Comment Section

CLEANING REQUIREMENTS:
Manual Cleaning

DeKalb, IL 60115

COMMENT: Armoloy Process and Electroless
Nickel/Nickelizing Process
USDA Symbol display authorized, with prior
approval, for advertising.

USA

TELEPHONE: 8157586691 **FAX:** 8157586640

WEBSITE:
www.armoloy.com

USDA/AMS ACCEPTED

MEAT AND POULTRY EQUIPMENT LIST

Component - Support

J. W. Winco, Inc.
P.O. Box 510035

MODEL:
See Comment Section

CLEANING REQUIREMENTS:
Manual Cleaning

New Berlin, WI 531510035

COMMENT: GN341, GN341.1 & SN 300 187-3
USDA Symbol display authorized, with prior
approval, for advertizing.

USA

TELEPHONE: 2627868227
FAX: 2627868524

WEBSITE:
www.jwwinco.com

NGI
Virkelyst 5

MODEL:
HT 3A

CLEANING REQUIREMENTS:
Manual Cleaning

Norresundby,

COMMENT: USDA Symbol display authorized, with prior
approval, for advertising.

Denmark

TELEPHONE: 2127054943
FAX: 2127541904

WEBSITE:
www.ngi.dk

NGI
Virkelyst 5

MODEL:
H81-3-A

CLEANING REQUIREMENTS:

Norresundby,

COMMENT: USDA Symbol display authorized, with prior
approval, for advertising.

Denmark

TELEPHONE: 2127054943
FAX: 2127541904

WEBSITE:
www.ngi.dk

USDA/AMS ACCEPTED

MEAT AND POULTRY EQUIPMENT LIST

NGI
Virkelyst 5

MODEL:
HJ-3A

CLEANING REQUIREMENTS:

Norresundby,

Denmark

COMMENT: USDA Symbol display authorized, with prior approval, for advertising.

TELEPHONE: 2127054943
FAX: 2127541904

WEBSITE:
www.ngi.dk

NGI
Virkelyst 5

MODEL:
HG-3A

CLEANING REQUIREMENTS:
Manual Cleaning

Norresundby,

Denmark

COMMENT: USDA Symbol display authorized, with prior approval, for advertising.

TELEPHONE: 2127054943
FAX: 2127541904

WEBSITE:
www.ngi.dk

NGI
Virkelyst 5

MODEL:
H-3A

CLEANING REQUIREMENTS:
Manual Cleaning

Norresundby,

Denmark

COMMENT: USDA Symbol display authorized, with prior approval, for advertising.

TELEPHONE: 2127054943
FAX: 2127541904

WEBSITE:
www.ngi.dk

USDA/AMS ACCEPTED MEAT AND POULTRY EQUIPMENT LIST

Component - Tubing, Specialty

The Spiratex Company
6333 Cogswell Road

MODEL:

CLEANING REQUIREMENTS:
Manual Cleaning

Romulus, MI 48174

COMMENT: USDA Symbol display authorized, with prior
approval, for advertising.

USA

TELEPHONE: **FAX:**
7347220100 7347221580

WEBSITE:
www.spiratex.com

USDA/AMS ACCEPTED MEAT AND POULTRY EQUIPMENT LIST

Conveyor - Belt Type

Sani-Weld, Inc.
1614 Isom Street

MODEL:
SW-HC-2001 "Ultraclean"

CLEANING REQUIREMENTS:
Manual Cleaning

Houston, TX 77039

COMMENT: Acceptance granted only for conveyors using
solid belting material.
Modular belting styles not accepted.
USDA Symbol display authorized, with prior
approval, for advertising.

USA

TELEPHONE: 2814420667
FAX: 2814426025

WEBSITE:
www.sani-weld.com

USDA/AMS ACCEPTED MEAT AND POULTRY EQUIPMENT LIST

Conveyor - Sausage, Side Mounted Hook

Townsend Engineering Co.
P.O. Box 1433
2425 Hubbell Avenue
Des Moines, IA 50305
USA

MODEL:

CLEANING REQUIREMENTS:
Manual Cleaning

COMMENT:

TELEPHONE: 5152633662
FAX: 5152633344

WEBSITE:
www.townsendeng.com

USDA/AMS ACCEPTED MEAT AND POULTRY EQUIPMENT LIST

Metal Detector, In-line

Loma Systems, Inc.
283 E. Lips Road

MODEL:
IQ2

CLEANING REQUIREMENTS:
Manual Cleaning

Carol Stream, IL 60188
USA

COMMENT:

TELEPHONE: 6306812058
FAX: 6305881394

WEBSITE:
www.loma.com

USDA/AMS ACCEPTED MEAT AND POULTRY EQUIPMENT LIST

Metal Detector, Pipeline

Loma Systems, Inc.
283 E. Lips Road

MODEL:
IQ2 Pipeline

CLEANING REQUIREMENTS:
Manual Cleaning

Carol Stream, IL 60188
USA

COMMENT:

TELEPHONE: 6306812058
FAX: 6305881394

WEBSITE:
www.loma.com

USDA/AMS ACCEPTED MEAT AND POULTRY EQUIPMENT LIST

Mixer - Disperser, High Shear

Admix
234 Abby Road

MODEL:
Rotosolver

CLEANING REQUIREMENTS:
Full CIP

Manchester, NH 03103
USA

COMMENT:

TELEPHONE: 6036272340
FAX: 6036272019

WEBSITE:
www.admix.com

USDA/AMS ACCEPTED MEAT AND POULTRY EQUIPMENT LIST

Pump, Rotary, Positive Displacement

Fristam Pumps, Inc.
P. O. Box 620065

MODEL:
See below

CLEANING REQUIREMENTS:
Full CIP

Middleton, WI 53562-0065

COMMENT: FKL 25, FKL50, FKL75, FKL150, FKL250,
FKL400

USA

TELEPHONE: 6088315001 **FAX:** 6088318467

WEBSITE:
www.fristampumps.com

USDA/AMS ACCEPTED MEAT AND POULTRY EQUIPMENT LIST

Pumps - Diaphragm

Murzan, Inc.
2909 Langford Road

MODEL:
See Comment

CLEANING REQUIREMENTS:
Manual Cleaning

Norcross, GA 30071

COMMENT: PI-50 DL-3F, PI-50 SL-3F, PI-50 DL-4F, PI-50 SL 4F, PO DL-3FU, PO SL-3FU, PO DL-4FU, PO SL-4FU, SBR DL-3X3 F2, SBR SL-3X3 F2, SBR DL-4X4 F3, and SBR SL-4X4 F3
Accepted pumps CIP capable when used in conjunction with appropriate centrifugal pump.

USA

TELEPHONE: 7704480583 **FAX:** 7704480969

WEBSITE:
www.murzan.com

USDA/AMS ACCEPTED MEAT AND POULTRY EQUIPMENT LIST

Pumps, Lobe

ITT Jabsco
1485 Dale Way

MODEL:
Hy-line and Tanker Series

CLEANING REQUIREMENTS:
Manual Cleaning

Costa Mesa, CA 926282158
USA

COMMENT:

TELEPHONE: 9498594945
FAX: 9498592793

WEBSITE:
www.jabsco.com